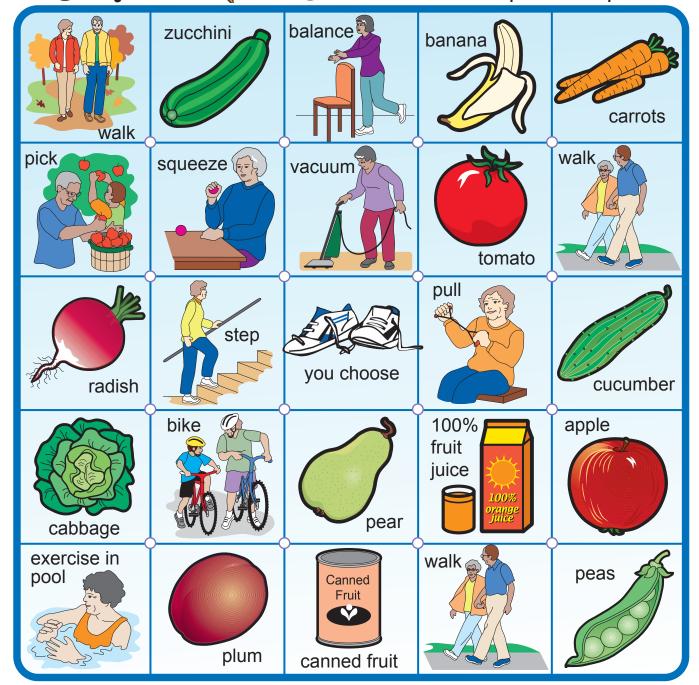




# September Bingo

www.idph.state.ia.us/pickabettersnack



Stamp Program. To find out more about lowa's Food Assistance Program call 1-877-937-3663 (1-877-YES FOOD). Food Assistance can help you buy nutritious foods for a better diet. These institutions are equal opportunity providers and employers.

lowa Department of Public Health lowa Department of Elder Affairs



This bingo activity encourages you to enjoy a variety of fruits and vegetables and physica activity. Complete the Pick a **better** snack<sup>™</sup>& Act card by putting an "X" through the square of fruits, vegetables, or physical activity you have tried. A "BINGO" is completed when you have a line diagonally, horizontally or vertically.



### **Variety Matters**

Try different texture. Eat your favorite veggie in a different color such as purple potatoes. Keep trying new things – because more matters.

Go to fruitsandveggiesmorematters.org for more tips and ideas.



#### Coming next month...

- Grapes
- Apple
- Jicama
- Carrot

#### **ZUCCHINI**

## Wash. Eat. How easy is that?

 Slice zucchini and sprinkle with low salt garlic seasoning and serve with tomato slices and baby carrots for a colorful plate.

 Take fresh spinach leaves and put cottage cheese and

a slice of zucchini to make a tasty "wrap."

 Spread salsa on a tortilla. Top the salsa with zucchini slices to make a "pizza." Top with low-fat shredded cheddar cheese.

**Buying tips:** Choose firm, green, slender zucchini that does not have soft spots or wrinkled skin.

**Special tips:** To wash, rinse well with cold water.

**Storing tips:** Store zucchini in the refrigerator and

use within 1 week.

Vegetable subgroup: Other

#### **RADISH**

#### Wash. Eat. How easy is that?

 Slice radishes and place on each side of a cube of cheese held together with a toothpick.

 Put radish slices on a cracker with a slice of cucumber.

 Make a "bat and ball" plate with carrot sticks, radishes, and a low-fat dip "batters box."

**Buying tips:** Choose smooth, crisp, well-formed radishes without black spots.

**Special tip:** To wash, scrub with a brush and cold water. Trim tops and bottoms and do not peel the radish.

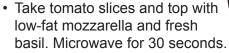
**Storing tips:** Radishes should be stored in the refrigerator and are best if used within 2 weeks.

Vegetable subgroup: Other

#### **TOMATO**

#### Wash. Eat. How easy is that?

 Slice tomatoes and top with Parmesan cheese and garlic powder.



 Hollow out a tomato and fill with cottage cheese and tuna to make a tomato "bowl."

**Buying tips**: Choose plump tomatoes with little blemishes and have a strong tomato smell.

**Special tips**: To ripen, place tomatoes in indirect light or in a paper bag.

**Storing tips**: For optimum flavor, store at room temperature in indirect sun. Storing in the refrigerator may result in less flavor.

Vegetable subgroup: Other

#### **PLUM**

#### Wash. Eat. How easy is that?

- Slice plums on top of a piece of toast with peanut butter on top.
- Top low-fat vanilla pudding with plum pieces.
- Mix plum slices with peach slices and put in pita bread filled with leaf lettuce. Dip "sandwich" in low-fat honey mustard dressing.

**Buying tips**: Choose plump, slightly soft plums that do not have bruises or wrinkled skin.

**Special tips**: Ripen hard plums at room temperature, until they start to feel soft.

**Storing tips**: Store unripened plums at room temperature and ripened plums in a plastic bag in the refrigerator. Use within 3-4 days.



To maximize your potential, eat 1-2 cups of fruit and 1  $\frac{1}{2}$  -2  $\frac{1}{2}$  cups vegetables daily. Weekly include 1-3 cups dark green vegetables, 1-2 cups orange vegetables, and 1-3 cups legumes.

Visit MyPyramid.gov for more specific serving recommendations based on your calorie needs.



# Physical activity... It's everywhere you go.

walk...dance...play... have fun... just be active!